NECITORINES Magaña Farms, Sunnyside
Unripe nectarines should be stored on the counter or in a paper bag until they’ve reached the desired ripeness, then they can be stored in the refrigerator.

GREEN BEANS Lee’s Fresh Produce, Kent
Store unwashed green beans in a plastic bag in the crisper drawer of the refrigerator.

RAINBOW CHARD Kirsop Farm, Rochester
Store unwashed chard in a plastic bag in the refrigerator and add a paper towel to absorb excess moisture.

BANANA FINGERLING POTATOES Alvarez Farms, Mabton
Potatoes should be stored at room temperature and away from light and moisture.

CANTALOUPE Amador Farms, Yakima & Zillah
Unripe melons should be stored on the counter until they have a sweet, slightly musky scent. Refrigerate a whole ripe melon for up to 5 days.

SLICING TOMATOES Amador Farms, Yakima & Zillah
Store tomatoes in a paper bag on the counter, in a single layer if possible. It’s best to only refrigerate tomatoes if you must immediately slow down the ripening process to prevent rot.

GREEN ZUCCHINI Alvarez Farms, Mabton
Keep zucchini in the crisper drawer and wash just before cutting.

BLACKBERRIES Sidhu Farms, Puyallup
Store unwashed blackberries in a breathable container and eat within 1-2 days.

SPOTLIGHT ON: Rainbow Chard
- Chard is part of the goosefoot family, named for its leaves which are generally shaped like a goose’s foot. Other members of the family include beets and spinach.
- Both the leaves and stalks of rainbow chard are edible. The leaves cook up nicely like spinach, and the stems have a delicious, earthy flavor, similar to beets.
- Although chard can be grown year round and is often thought of as a winter vegetable, its peak season is actually in the summer.

MEET THE PRODUCER: Yang Farm
Yang Farm has been coming to Pike Place Market since 1987 to sell flowers, vegetables, and herbs. They have two farms outside of Monroe, WA. One farm is for primarily fresh cut flowers and one for dried flowers.

The Yang family was one of the first flower farmers at Pike Place Market, getting their start along with a handful of other Hmong and Mien refugee farmers at the IndoChinese Farm Project.

They can also be found at the Pike Place Farmers Markets at City Hall on Tuesdays and South Lake Union on Thursdays.
**FEATURED RECIPE:** Nectarine Tomato Salsa  
**ADAPTED FROM:** allrecipes.com  
**SERVES:** 2

**INGREDIENTS**
- 1 cup chopped nectarines
- 1/2 cup chopped tomatoes
- 1/3 cup finely diced onions
- 2 tablespoons finely diced jalapeno
- 1 tablespoon chopped fresh cilantro
- 1 tablespoon fresh lime juice
- 2 teaspoons olive oil
- 1/2 teaspoon salt, plus more to taste
- 1 pinch cayenne pepper
- 1 pinch black pepper

**DIRECTIONS**
1. Combine nectarines, tomato, onion, jalapeno, and cilantro in a bowl. Stir in lime juice, olive oil, salt, and cayenne pepper.
2. Cover bowl and let refrigerate for 30 minutes to 1 hour to let flavors develop.
3. Just before eating, add black pepper and salt to taste.

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**FEATURED RECIPE:** Zucchini Basil Soup  
**ADAPTED FROM:** Epicurious  
**SERVES:** 4

**INGREDIENTS**
- 3 medium-sized zucchinis, trimmed and chopped
- 3 tablespoons olive oil
- 1/4 cup chopped onion
- 2 garlic cloves, chopped
- 1/4 cup olive oil
- 3 cups chicken or vegetable stock
- 1/3 cup packed basil leaves
- Juice of 1/2 lemon
- 1/4 cup grated parmesan (optional)

**DIRECTIONS**
1. Cook onion and garlic in oil in a heavy saucepan over medium-high heat, stirring occasionally, until softened, about 5 minutes.
2. Add chopped zucchini and 1 teaspoon salt and cook, stirring occasionally, 5 minutes.
3. Add stock and simmer, partially covered, until tender, about 15 minutes.
4. Puree soup with half the basil in a blender or with an immersion blender.
5. Roughly chop the remainder of the basil. Add basil, lemon juice, and parmesan (if using). Stir to combine.
6. Add salt and pepper to taste.

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